

Caroline Jast

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PROFILE

Chef with a track record building high-impact solutions and improving retention.

CORE SKILLS

Cuisine Styles

Mediterranean • French

Kitchen Skills

Butchery • Cost Control

Operations

Event Planning • HACCP • Supplier Negotiation

Soft Skills

Time Management • Training • Quality Control • Team Leadership

EXPERIENCE

Pastry Chef — Mann, Emard and Block (Aug 2018 - Jul 2025)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 194 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Kuhn - Brown (Dec 2018 - Jun 2021)

- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Catered private events for up to 279 guests with 95%+ client satisfaction.
- Maintained food cost under 25% with vendor negotiations and waste controls.

Private Chef — Hahn, Ward and Howell (Apr 2014 - Aug 2014)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Catered private events for up to 157 guests with 95%+ client satisfaction.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Ferry, Jerde and Stracke (May 2020 - Present)

- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 20 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 250 guests with 95%+ client satisfaction.

EDUCATION

B.A. Hospitality Management, Jacobson - Kovacek Institute (2015)

CERTIFICATIONS

- HACCP Level 3
- Certified Sommelier (optional)

PROJECTS

absconditus reprehenderit tergo - Sharable methodical leverage

accommodo - Profound human-resource paradigm <https://courageous-thunderbolt.org/>

REFERENCES

Camylle Okuneva — Manager — Cora67@yahoo.com